

## 2011 MadFish Pinot Noir

Variety  
Pinot Noir

Region  
44% Manjimup  
24% Pemberton  
20% Great Southern  
12% Margaret River

Analyses  
Alcohol: 14% v/v  
Residual Sugar: 2 g/l  
pH: 3.54  
Acidity: 6.01 g/l



### TECHNICAL NOTES

A warm and dry spring followed by a summer punctuated with perfectly timed rain events, was otherwise low in humidity. The autumn harvest period was dry and protracted with vintage conditions best described as on the warm side of perfect. The resulting red wines display strong varietal characters and supple ripe tannins.

**Vinification** is typically conducted on small batches which are kept separate throughout fermentation and maturation. After cold soak, the ferments were hand plunged or pumped over 2-4 times daily with temperatures rising to 30 ° C, which aids flavour and colour extraction. The wine is partially barrel fermented and then matured in older French barrels for 8 months before blending and bottling.

### TASTING NOTES

The medium intensity colour and body is indicative of this variety. The nose is an attractive bouquet of dark cherry, raspberry, and cinnamon spice. Vibrant sweet strawberry, succulent cherry and pomegranate fruit flavours are accompanied by an earthy, mushroom complexity. A fine textured wine with a silky mouth feel, fine acidity and soft tannins.

**FOOD IDEAS:** Pulled pork and Asian coleslaw 'man-wich'.

**CELLARING:** Drink now and over the next two to four years.

### FOOD MATCH

Honey, soy, sesame glazed duck with rice noodles and Asian greens.

MADFISH WINES

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